

NO.	LOCATION	REF.	POINTS	CRITICAL DESCRIPTION
1	CAFÉ ROYALE	33	1	No
BULKHEADS AND DECKHEADS HAD DIFFICULT TO CLEAN HOLES, GAPS, LOOSE OR MISSING PROFILE STRIPS. GALLEY BULKHEAD AND DECKHEAD ATTACHED SWITCHES, BELLS, WIRING, BOXES, ETC. MADE CLEANING DIFFICULT.				
<i>Holes have been covered with stainless steel patches. Old caulking has been removed and gaps resealed with USDA approved sealant. Loose profile strips have been properly attached.</i>				
2	FOODSERVICE GENERAL	21	1	No
DIFFICULT TO CLEAN HOLES, SEAMS, AND GAPS WERE PRESENT ALONG, BETWEEN AND BEHIND DECK MOUNTED EQUIPMENT, COUNTERS, AND SINKS THROUGHOUT THE GALLEY AND IN OTHER CATERING SPACES.				
<i>Where possible holes, gaps and seams have been cleaned and resealed with USDA approved sealant. Fixed equipment which is not easily moveable will be resecured so that it is where possible. This will be done during the winter layup period.</i>				
3	GALLEY - HOT GALLEY	37	1	No
THIS AREA WAS EXCESSIVELY HOT AND HUMID. EMPLOYEES WERE PERSPIRING PROFUSELY. HEAVY CONDENSATION WAS PRESENT ALONG THE DECKHEADS AND ON ALL AIR DIFFUSERS. WATER WAS DRIPPING TO SURFACES BELOW.				
<i>During the winter layup the ventilation system will be addressed in order to increase airflow to these spaces.</i>				
4	GALLEY - HOT GALLEY	27	0	No
OVEN MITTS WERE STORED ON TOP OF THE LARGE COMBINATION OVEN. THE TOP SURFACE OF THE OVEN WAS SOILED WITH DIRT AND FOOD DEBRIS.				
<i>Cleaning of these areas has now been properly addressed.</i>				
5	GALLEY - REFRIGERATOR #5	16	5	Yes
THE FOLLOWING ITEMS WERE PREVIOUSLY COOKED, BLAST CHILLED, AND TRANSFERRED TO REACH-IN REFRIGERATOR #5 FOR RE-HEATING AND SERVICE LATER: TWO PANS OF SPINACH AND MUSHROOM STUFFING AT 54 °F, BEEF STRIP LOIN AT 80 °F, COOKED HAM AT 50 °F, AND COOKED BEEF/BEAN CHILI AT 50 °F. THE TEMPERATURE LOG FOR THE REFRIGERATOR DID NOT LIST AN AFTERNOON/EVENING CHECK, ONLY A CHECK AT 6 AM.				
<i>The temperature logs now reflect an afternoon/evening and morning check. Galley personnel have been instructed with reference to food storage temperatures.</i>				
6	GALLEY - COLD GALLEY	20	0	No
THE INTERIOR OF UNDERCOUNTER REACH-IN REFRIGERATOR #8 WAS DIFFICULT TO CLEAN DUE TO EXPOSED FAN COILS, WIRING, PIPING, AND ASSOCIATED GAPS AND SEAMS. STRONGLY RECOMMEND REPLACEMENT.				
<i>This refrigerator will be removed or replaced.</i>				
7	GALLEY - HOT GALLEY	21	1	No
THE MOUNTED THERMOMETER ON THE CENTER HOT HOLDING CABINET WAS BROKEN.				
<i>This thermometer has now been replaced.</i>				
8	GALLEY - DISHWASH	22	0	No
THE CONVEYOR DISHWASH MACHINE WAS NOT POSTED WITH A MANUFACTURERS DATA PLATE INDICATING THE MACHINE'S DESIGN AND OPERATING SPECIFICATIONS.				
<i>Operating specifications have now been posted.</i>				
9	PROVISIONS - LIQUOR/DRINKS STORE ROOM	19	0	No
SEVERAL FULL BOXES OF SODA OR BOTTLED LIQUORS WERE STORED DIRECTLY ON THE DECK IN THIS ROOM.				
<i>This storage area has now been reorganized and plastic pallets placed at the deck level.</i>				
10	PROVISIONS - LIQUOR/DRINK STORE ROOM	21	1	No
THE STORAGE SHELVES WERE DIFFICULT TO CLEAN AND IN POOR REPAIR IN AREAS. RECOMMEND REPLACEMENT WHEN POSSIBLE.				
<i>During the winter layup period these shelves will be replaced.</i>				

## USPH – Corrective Action Report

NO.	LOCATION	REF.	POINTS	CRITICAL	DESCRIPTION
11	<b>BARS - GENERAL</b>	21	1	No	<p>MOST OF THE BARS WERE ARRANGED INCORRECTLY AND ARE DIFFICULT TO MANAGE WELL DUE TO THE OVERLOADING OF EQUIPMENT ON DECKS AND COUNTERS. ICE WELLS AND SINKS ARE SPLIT WITH SPLASH PANELS TO ALLOW TWO FUNCTIONS. BAR STAFF HAVE TO CRAWL UNDER THE COUNTER TO ENTER/EXIT THE CASINO BAR. CONSIDER RECONSTRUCTION WITH CUSTOMIZED COUNTERS, SINKS AND EQUIPMENT.</p> <p><i>This item will be properly addressed during the winter layup period.</i></p>
12	<b>INTEGRATED PEST MANAGEMENT</b>	40	0	No	<p>THE SHIP HAS NOT DEVELOPED AN OVERALL PEST MANAGEMENT PLAN, OR ANY MONITORING, TRAINING, OR APPLICATION ASIDE FROM EVALUATING PROVISIONS PRIOR TO ACCEPTANCE.</p> <p><i>An integrated pest management program is actively being addressed by Scotia Prince Cruises and will be incorporated into procedures in the very near future.</i></p>
13	<b>POTABLE WATER</b>	08	0	No	<p>A SCHEDULED AND DOCUMENTED INSPECTION AND MAINTENANCE PROGRAM IS NOT YET ESTABLISHED FOR ALL BACKFLOW PREVENTION DEVICES IN USE.</p> <p><i>The maintainance program is being prepared and will be incorporated into the scheduling for routine vessel maintainance.</i></p>
14	<b>POTABLE WATER</b>	08	0	No	<p>POTABLE WATER TANK CLEANING IS RECORDED IN THE LOG, BUT THERE ARE NO ENTRIES FOR DISINFECTION OF THE TANKS.</p> <p><i>A documented report of all tank work performed will be kept and made available</i></p>
15	<b>POTABLE WATER</b>	06	0	No	<p>SOME OF THE RECENT CHLORINE ANALYZER CHARTS WERE NOT INITIALED DAILY.</p> <p><i>All chlorine charts are now initialed accordingly.</i></p>
16	<b>POTABLE WATER</b>	08	0	No	<p>THE INTERNATIONAL SHORE CONNECTIONS FOR THE FIRE SYSTEM AT THE CAR DECK (PORT AND STARBOARD) AND THE BOAT DECK (PORT AND STARBOARD) WERE NOT PROTECTED WITH REDUCED PRESSURE ASSEMBLY BACKFLOW PREVENTERS.</p> <p><i>These backflow preventers are now on order and will be installed at the earliest opportunity.</i></p>
17	<b>POTABLE WATER</b>	06	0	No	<p>THE VESSEL DID NOT HAVE THE MOST RECENT MICROBIOLOGICAL REPORT FROM THE PORT WHERE POTABLE WATER WAS BUNKERED.</p> <p><i>This report is now being supplied to the vessel on a monthly basis.</i></p>
18	<b>FOOD SERVICE GENERAL</b>	*	0	No	<p>MANY CORRECTIONS WERE MADE FROM THE LAST INSPECTION, INCLUDING EQUIPMENT REPLACEMENT. SIGNIFICANT DESIGN AND CONSTRUCTION CHANGES COULD GREATLY IMPROVE THE GALLEY OPERATION.</p> <p><i>New equipment and some design changes are actively being pursued at this time. Modifications will be implemented during the upcoming winter period.</i></p>



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